

F a c t s

Catering Vehicles (Coffee Trucks)

Catering Trucks may only sell pre-packaged hazardous foods originating from an approved kitchen. The premises must move from place to place and must be capable of operating independently without connections to an outside source of electricity and potable water.

The following must be provided:

- All food offered for sale must be pre-packaged except for hot beverages and french fried potatoes.
- Mechanical refrigeration capable of maintaining a temperature of 4°C (40°F) or lower.
- A means of holding hot foods at a minimum temperature of 60°C (140°F) or higher.
- Accurate indicating thermometers must be used to ensure proper hot and cold holding of hazardous foods.

NOTE:

Requirements noted above do not relieve the owner/operator from the responsibility of other sections of the Food Premise Regulation (O. Reg. 562), under the Health Protection and Promotion Act or any other applicable law.